



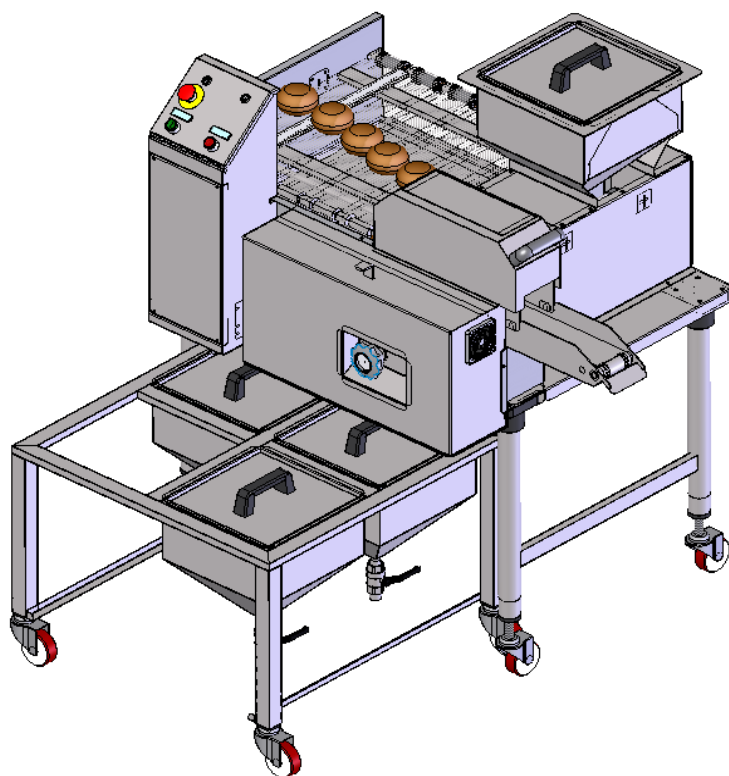
**Linee Automatiche di Frittura,  
Bollitura e Aromatizzazione**

**Automatic Lines for  
Frying, Boiling and Flavoring**

*Esperienza e qualità dal 1981*



## ***SINGLE INDUSTRIAL FILLING***



### **FEATURES:**

- Filling for krapfen to be placed at the exit to fryers with 600mm tape;
- Automatic synchronization between fryer and filling;
- Adjustment of the dose from 0 gr to 25 gr through a simple knob;
- Filling up to 1800 krapfen / hour;
- Hopper to containment Jam / cream easily removable / interchangeable, for quick transition from one type of filling to the other;
- Filling hole position adjustments on krapfen;
- Structure with brakes for ease of movement and secure attachment;
- Quick dismantling of electrical panel, filling area tapes, trays and filling needle for easy cleaning;
- Electric motors, transmission parts protected by casings;
- Predisposition for connection to krapfen conveyor tape;
- Possibility to have trolley for transport 4 hoppers, complete with tray for dirty collection.





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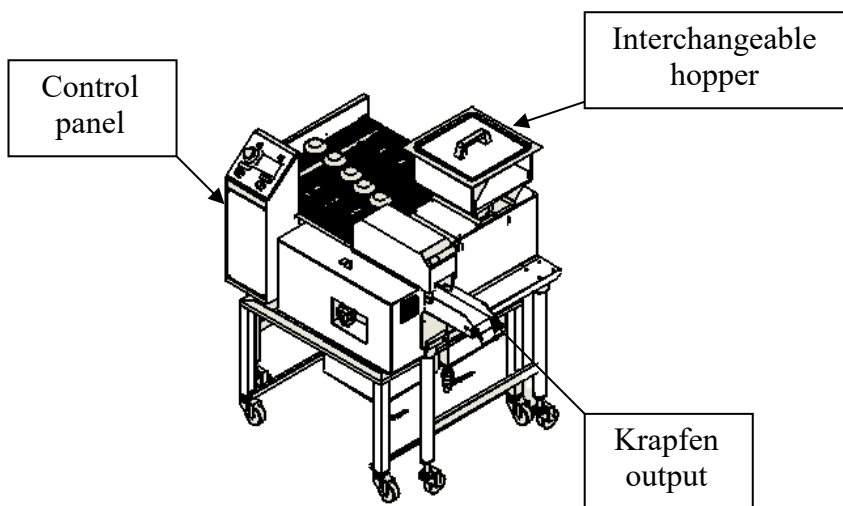
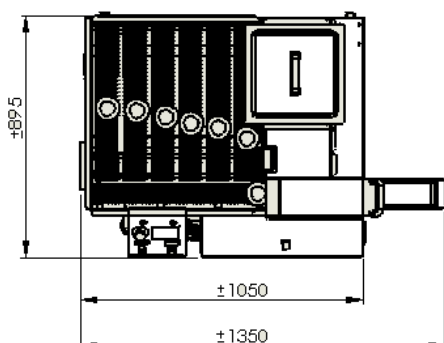
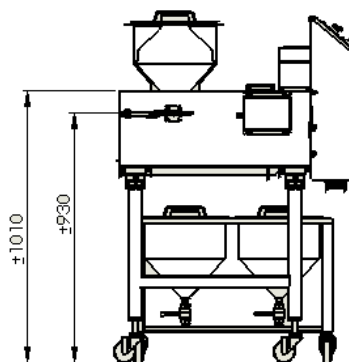
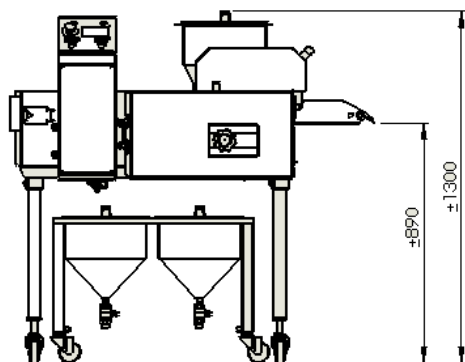
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### **TECHNICAL FEATURES:**

- Overall dimensions cm 87x121x120;
- Height of loading and unloading krapfen cm 79 adjustable;
- Single hopper capacity 7 liters;
- Electric panel covered and easily removable;
- Nr. 3 trays for dirtys collection;
- Removable parts for cleaning;
- Structure and parts constructed integrally with materials suitable for contact with food;
- Maximum electric power engaged 250W;
- CE marking.

### **DIMENSIONS:**



### **INDICATIVE PRODUCTION IN ONE HOUR**

Krapfen.....n° 1800 about

